

**DoD's First
“Green Restaurant”
The Galley
National Naval Medical Center
Bethesda, MD**



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TALKING POINTS

- GRA Certification
- How to Achieve & Maintain GRA Certification
- NNMCC Bethesda's "Green Steps"
- Using the EMS to Achieve GRA Certification
- Lessons Learned
- Recommendations for Other Facilities

GRA CERTIFICATION – WHAT IS IT?

- External annual certification to “green standards”
 - Certification Body: Green Restaurant Association (www.dinegreen.com)
- You choose your own green improvements within specific focus areas, such as
 - Energy Efficiency
 - P2 (Pollution Prevention)
 - Composting
 - Use of Recycled Products...

GRA CERTIFICATION - DETAILS

- Small annual fee to maintain GRA Certification
- GRA supports facility to
 - generate ideas (for present & future certification)
 - provide marketing materials (posters, brochures)
 - work with distributors to carry green products

HOW TO OBTAIN & MAINTAIN CERTIFICATION

MUST FIRST MEET REQUIRED STANDARDS:

- No Styrofoam™ (polystyrene)
 - Find replacement/ alternative products
- Comprehensive Recycling Program
 - Must recycle all products accepted by locality
- Must continue to improve every year (like EMS)
 - 4 environmental improvements/year
 - Provide data to GRA to show improvements (e.g., inventory reports, receipts)

NNMC BETHESDA'S "GREEN STEPS"

- Replaced all Styrofoam™ with bio-based products



Styrofoam™



All Bio Based Products

NNMC BETHESDA'S "GREEN STEPS"



NNMC BETHESDA'S "GREEN STEPS"

- COMPOSTING FOOD WASTE
- compost collected on site
- picked up by contractor daily



NNMC BETHESDA'S "GREEN STEPS"

- Reduced packaging waste by eliminating individual packets for bulk (e.g. ketchup)
- Ensured proper waste segregation by Galley staff
 - Recyclables (e.g., soda cans)
 - Compostables (food waste)
 - Regular trash (e.g., potato chip bags)
- Reusable Cup Program



NNMC BETHESDA'S "GREEN STEPS"

Sandwich Wraps instead of a "clamshell" take-out tray



USING THE EMS TO ACHIEVE GRA CERTIFICATION

- Continual Improvement centerpiece of both EMS and GRA certification



- Use Objectives & Targets: track progress with milestones

LESSONS LEARNED

- Need to Champion the cause
- Reward staff for extraordinary efforts
 - NNMCC Environmental Division drafting Environmental Awards Program, endorsed by Leadership
 - Recognize and encourage outstanding efforts
- Communicate with all restaurants at facility
 - Even those not certifying due to potential unintended consequences
- Supply & Demand of Bio Based Products

RECOMMENDATIONS FOR OTHER FACILITIES

- Identify a Champion
 - Someone in a Leadership position ideally
- Set an EMS O&T
 - Give yourself enough time
- Present it at the EMS Management Review (as an O&T)
 - Ask for help from Leadership in key positions
- Advertise to build pride & support!

RECOMMENDATIONS FOR OTHER FACILITIES

Another Reason to get certified:

- Green Steps applicable across many program media (good for reporting)
 - Recycling
 - Green Procurement
 - HazMats (reduction of toxic materials)
 - Energy Efficiency & H2O conservation (to meet goals of EPACT & EO 13423)

QUESTIONS?

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